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WHERE TO APPLY

FOR EGGS, U.S. grades and weight classes provide a basis for drawing up specifications.

Fresh Fancy Quality or U. S. Grade AA and U. S. Grade A are recommended for poaching, frying and shell cooking. For scrambling and general cooking, B and C Quality may provide an opportunity for savings.

The official weight classes are based on the minimum weight per dozen and are called Jumbo - 30 oz., Extra Large - 27 oz., Large - 24 oz., Medium - 21 oz., Small - 18 oz., and Pee wee - 15 oz.



The U. S. Department of Agriculture provides an inspection service for frozen and dried eggs.

The USDA shield mark on the package indicates that the egg products were produced in accordance with the U. S. Department of Agriculture Regulations Governing the Grading and Inspection of Egg Products.



Requests for service and additional information on poultry and egg standards and grades may be addressed to the Area Supervisor in one of the area offices listed below or to the Poultry Division, AMS, USDA, Washington 25, D.C.

PHILADELPHIA 6, PENNSYLVANIA,
Customs Building, 2nd and Chestnut Streets
Connecticut
Delaware
Florida
Georgia
Maine
Maryland
Massachusetts
New Hampshire
New Jersey
New York
North Carolina
Pennsylvania
Rhode Island
South Carolina
Vermont
Virginia
West Virginia

CHICAGO 7, ILLINOIS
U. S. Customs House, 610 South Canal Street
Alabama
Arkansas
Illinois
Indiana
Kentucky
Louisiana
Michigan
Mississippi
Missouri
Ohio
Tennessee
Wisconsin

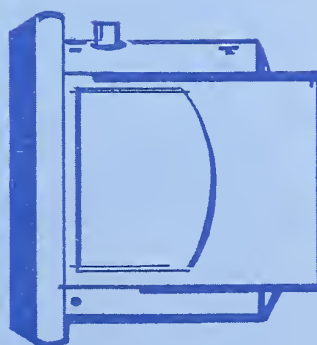
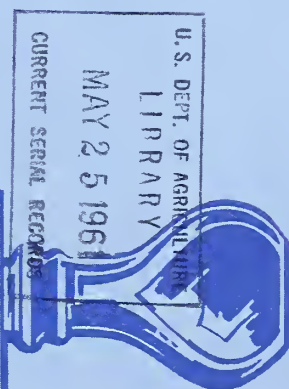
DES MOINES 9, IOWA, Iowa Building
Colorado
Iowa
Kansas
Minnesota
Nebraska
New Mexico
North Dakota
Oklahoma
South Dakota
Texas

SAN FRANCISCO 5, CALIFORNIA,
180 New Montgomery Street
Arizona
California
Idaho
Montana
Nevada
Oregon
Utah
Washington
Wyoming

Revised May 1961

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AMS 393



**USDA
ACCEPTANCE
SERVICE
FOR**



**POULTRY
AND
EGGS**

... AID FOR QUANTITY BUYERS ...

WHAT IT IS

Hospitals, State and county procurement agencies, schools and other quantity buyers of poultry and eggs may want to utilize the acceptance type of Federal-State grading service. Designed especially for quantity buyers, the service is available in all States to both private and governmental buyers.

This service is provided by the Poultry Division of the USDA's Agricultural Marketing Service through its 600 grading stations and offices located throughout the country.

Under this program, buyers can have poultry and egg purchases examined for compliance with their specific requirements.

The nominal charge made for the service may be borne by either the buyer or supplier as specified in the contract.

When poultry and eggs are bought on the basis of contract specifications, each package is stamped to show that the delivery is acceptable. An example of an official acceptance stamp is shown below:

U S D A
OFFICIALLY GRADED
* 2-1-61 *
ACCEPTED FOR
ACE FOOD SHOPS
GRADER 151

... HOW TO USE IT ...

To use the Federal-State acceptance service, the buyer writes specifications indicating the kind, type, class, size and quality of the items needed. He may specify that all deliveries be examined by a USDA grader and officially "accepted" as meeting the specifications. Contracts are then made with a supplier.

On request, Government graders will assist in drawing up specifications. For added assurance of condition, the buyer may specify that the acceptance examination be made no earlier than 2 days before delivery.

FOR POULTRY, specifications should include the following:

Kind - refers to the species such as chickens, turkeys, ducks, geese, and guineas.

Type - indicates whether the poultry is fresh or frozen.

Class - refers to the physical characteristics which determine the cooking method necessary for maximum flavor and tenderness. For example, "fryer - roaster," "young tom," and "mature turkey," for turkeys; "frying chicken," "stewing chicken," and "roaster," for chickens; "duckling" or "mature" for ducks.

Size - or weight indicates weight of individual bird.

Grade - refers to quality of the product based on such factors as fleshing, fat-covering, and freedom from defects such as cuts, tears, and discolorations.

U. S. Grade A poultry is suggested for items which are to be served whole, halved or quartered.

There is little difference in the flavor and texture of the meat from birds of any U. S. grades in the same class. Procurement Grades I or II and U. S. Grades B or C may provide a saving when appearance is not so important.



